

KILINGA

BACANORA AÑEJO



Deep Amber color. Sweet earthy nose with delightful hints of dark chocolate, tobacco, vanilla and charred sugar flavors present. Toasted caramel on the mouth.

Category: Bacanora

Area of Production: Sonora, MX

Ingredients: Wild *Angustifolia Pacifica* Agave
(10-12 year old plants)

Alcohol: 44%

Distillation: Macerated by Tahona wheel, and then cooked in clay ovens with Mesquite, followed by open air fermentation for 48 hours, and then twice-distilled.

Aging: 34-36 months in French Oak Barrels

p.s. scroll for cocktail recipes...

COCKTAILS

MIDNIGHT BOQUET



Ingredients:

1 1/2 oz Kilinga Añejo
3/4 oz Amaro Nèpeta
1/2 oz Heimat Elderflower Liqueur
1/4 oz Los Amantes Joven
dash grapefruit bitters

Preparation:

Stir all ingredients in a mixing glass with ice. Strain into a coupe. Finish with a grapefruit expression and a twist

SPICY MARGARITA



Ingredients:

2 oz Kilinga Añejo
1 oz freshly squeezed lime juice
1/2 oz agave syrup
jalapeño

Preparation:

Muddle jalapeños with agave syrup in a mixing tin. Add tequila and lime juice and shake with ice. Pour into a rocks glass with a salt rim

AÑEJO OLD FASHIONED



Ingredients:

3 oz Kilinga Añejo
1/4 oz agave syrup
1 dash aromatic bitters
orange peel

Preparation:

Lightly muddle agave, bitters, and orange peel. Add Kilinga and stir with ice. Strain into an old fashioned glass over fresh ice. Garnish with a brandied cherry